

Viking Installation Guide



Viking Range Corporation

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Greenwood, Mississippi 38930 USA

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For product information,

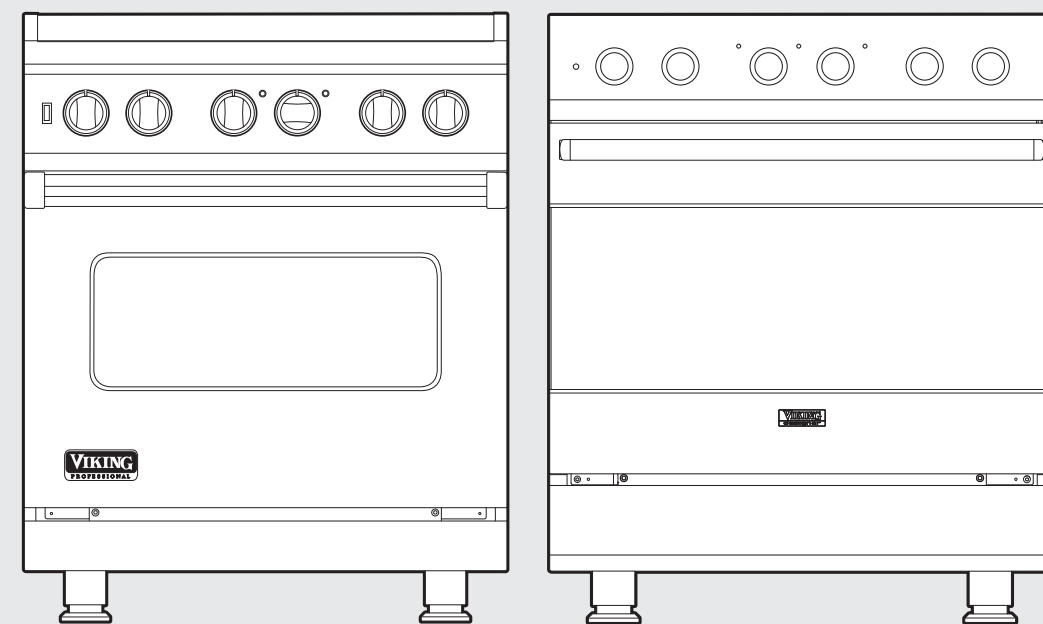
call 1-888-VIKING1 (845-4641)

or visit the Viking Web site at

vikingrange.com



(102909J)



Professional & Designer
Freestanding 30" Electric Range

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IMPORTANT—Read and Follow!

- Before beginning, please read these instructions completely and carefully.
- Do not remove permanently affixed labels, warnings, or plates from product. This may void the warranty.
- All local and national codes and ordinances must be observed. Installation must conform with local codes.
- The installer must leave these instructions with the consumer who should retain for local inspector's use and for future reference.

In Canada: Installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol. This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word “DANGER,” “WARNING” or “CAUTION.” These words mean:



DANGER

Hazards or unsafe practices which WILL result in severe personal injury or death



WARNING

Hazards or unsafe practices which COULD result in severe personal injury or death



CAUTION

Hazards or unsafe practices which COULD result in minor personal injury or property damage.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT—Read and Follow!

A GFI shall be used if required by NFPA-70 (National Electric Code), federal/state/local laws, or local ordinances.

- The required use of a GFI is normally related to the location of a receptacle with respect to any significant sources of water or moisture.
- Viking Range Corporation will NOT warranty any problems resulting from GFI outlets which are not installed properly or do not meet the requirements below.

If the use of a GFI is required, it should be:

- Of the receptacle type (breaker type or portable type NOT recommended)
- Used with permanent wiring only (temporary or portable wiring NOT recommended)
- On a dedicated circuit (no other receptacles, switches or loads in the circuit)
- Connected to a standard breaker of appropriate size (GFI breaker of the same size NOT recommended)
- Rated for Class A (5 mA +/- 1 mA trip current) as per UL 943 standard
- In good condition and free from any loose-fitting gaskets (if applicable in outdoor situations)
- Protected from moisture (water, steam, high humidity) as much as reasonably possible

⚠ WARNING

To prevent possible damage to cabinets and cabinet finishes, use only materials and finishes that will not discolor or delaminate and will withstand temperatures up to 194°F (90°C). Heat resistant adhesive must be used if the product is to be installed in laminated cabinetry. Check with your builder or cabinet supplier to make sure that the materials meet these requirements.

⚠ DANGER



ELECTRICAL SHOCK HAZARD

To avoid risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC). ANSI/NFPA 70- latest edition.

⚠ WARNING



MOVING HAZARD

To avoid risk of severe personal injury; this appliance requires two or more personnel while handling and moving. Possible use of appliance moving devices is recommended.

⚠ WARNING



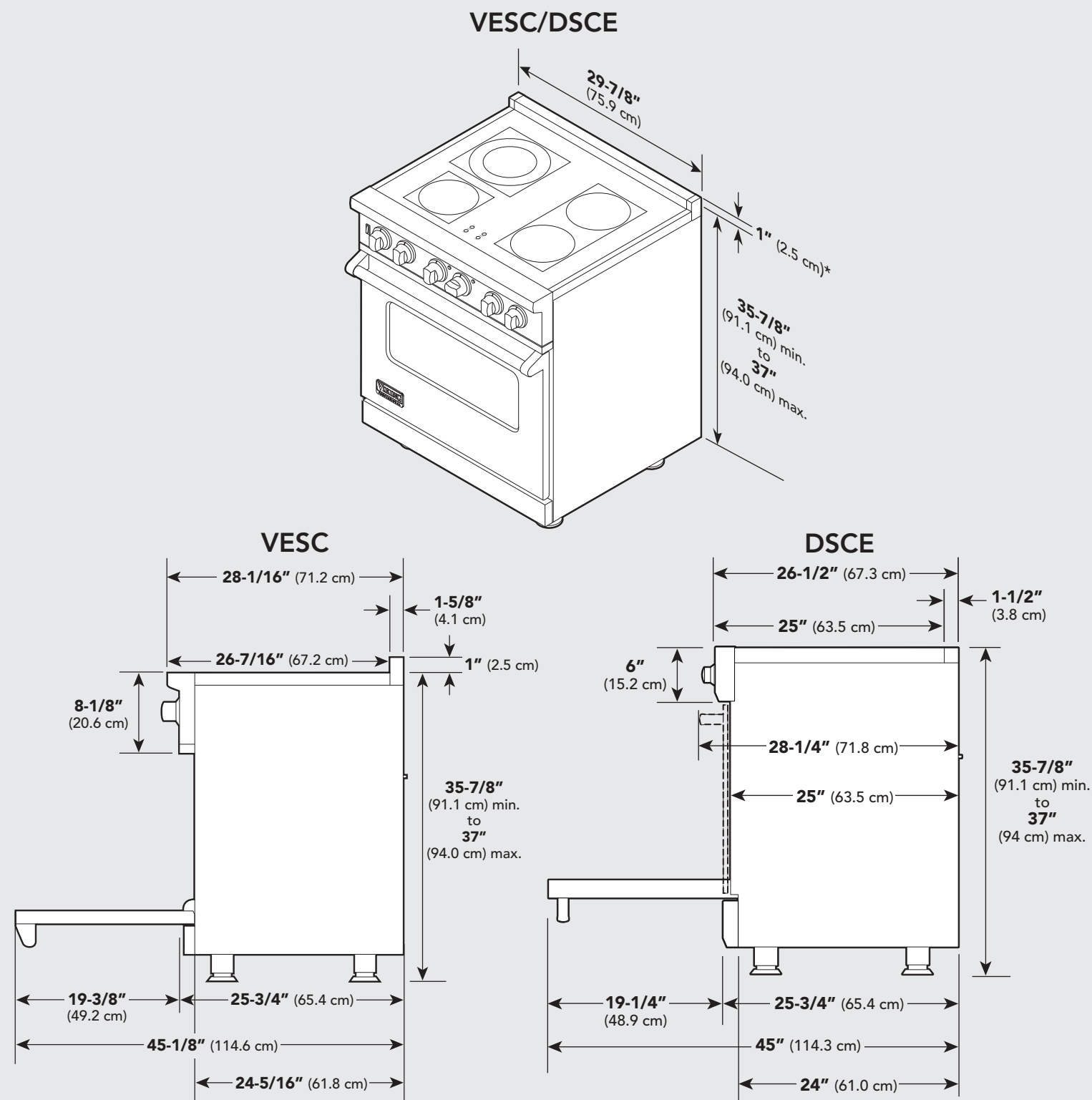
TIPPING HAZARD

To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure the bracket has been installed properly, look behind the range with a flashlight to verify proper installation engaged in the rear top left corner of the range.



- THIS RANGE CAN TIP.
- INJURIES TO PERSONS CAN RESULT.
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE.
- SEE INSTALLATION INSTRUCTIONS.

Dimensions



*Note: Units shown with standard island trim.

Specifications

Electric 30" Range		
Description	VESC530-4B	DSCE130-4B
Overall width	29-7/8" (75.9 cm)	
Overall height	To top of glass frame 35-7/8" (91.1 cm) min. 37" (94.0 cm) max. Legs adjust 1-1/8" (2.9 cm)	
Overall depth from rear	To end of side panel—24-5/16" (61.8 cm) To front of door—25-3/4" (65.4 cm) To end of landing ledge—28-1/16" (71.3 cm) To end of door handle—28-11/16" (72.9 cm)	To end of side panel—25" (63.5 cm) To front of door—25-3/4" (65.4 cm) To end of landing ledge—26-1/2" (67.3 cm) To end of door handle—28-1/4" (71.8 cm)
Additions to base height	To top of island trim—add 1" (2.5 cm) To top of backguard—add 8" (20.3 cm) To top of high-shelf—add 23-1/2" (59.7 cm)	To top of island trim—add 0" (0.0 cm) To top of backguard—add 6" (15.2 cm) To top of high-shelf—add 18-3/16" (46.2 cm)
Electrical requirements	240-208 VAC, 60 Hz electrical connection box on product, connect with locally supplied 3-wire, flexible cord or "pigtail" rated 60 amp 125-250 VAC minimum. Cord must be agency approved for use with household electric ranges.	
Maximum amp usage	240V—59.0 amps 208V—51.3 amps	
Surface element rating	Left front Bridge Left rear Right front Bridge Right rear 1,500 watts NA 2,500 watts/1,000 watts 1,800 watts 800 watts 1,800 watts	1,800 watts 800 watts 1,800 watts 1,500 watts NA 2,500 watts/1,000 watts
Oven interior width	25-5/16" (64.6 cm)	
Oven interior height	16-1/2" (41.9 cm)	
Oven interior depth	AHAM 16-13/16" (42.7 cm) Overall—19-1/2" (49.5 cm)	
Oven volume	Total oven capacity—4.7 cu. ft. Measure to AHAM standards 4.1 cu. ft.	
Approximate shipping weight	426 lbs. (193.2 kg)	

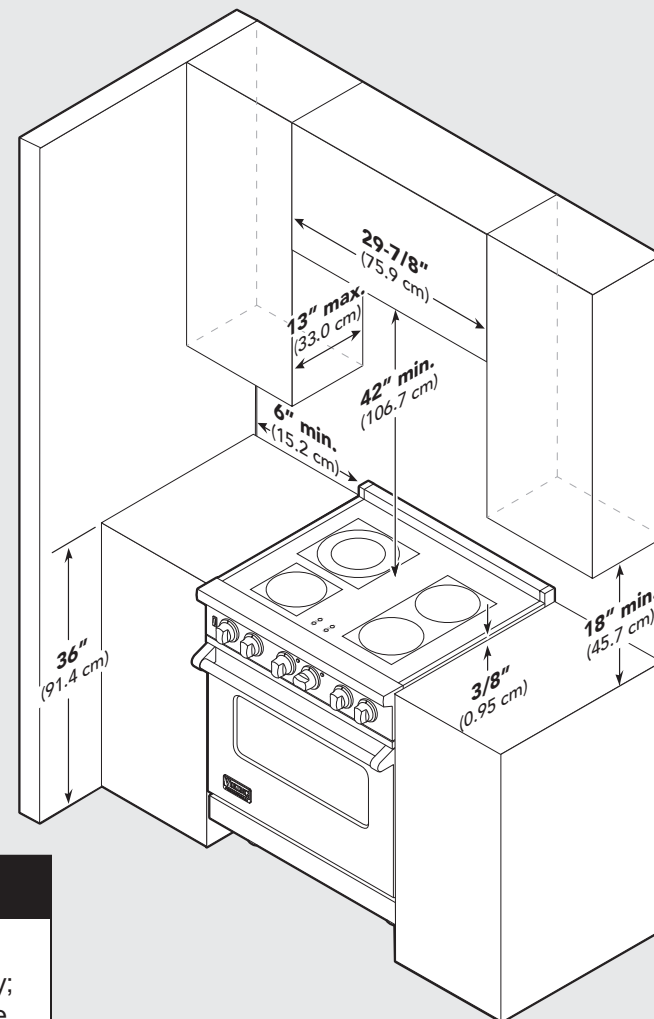
- Minimum clearances from adjacent combustible construction
- Cooking surface and below, i.e., 36" (91.4 cm) and below
 - Sides—0"
 - Rear—0" with backguard or highshelf; 0" with island trim and noncombustible rear wall; 6" (15.2 cm) with island trim and combustible rear wall.
 - Above cooking surface, i.e. above 36" (91.4 cm)
 - Sides—6" (15.2 cm)
 - Within 6" (15.2 cm) side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface.
 - Wall cabinets directly above product must be minimum 36" (91.4 cm) for open top burners above cooking surface.

Clearance Dimensions (Proximity to Cabinets)

- This range may be installed directly adjacent to existing 36" (91.4 cm) high base cabinets.

IMPORTANT: The side trim **MUST** be 3/8" (.95 cm) above the adjacent base cabinet countertop. This can be accomplished by raising the unit using the adjustment spindles on the legs.

- The range CANNOT be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 6" (15.2 cm) side clearance from the range to such combustible surfaces above the 36" (91.4 cm) counter height.
- Within the 6" (15.2 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm), the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 6" (15.2 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop.



⚠ CAUTION



Burn hazard.

 To avoid risk of personal injury; the use of cabinets for storage above the appliance may result in a potential burn hazard. Combustible items may ignite, metallic items may become hot and cause burns. If a cabinet storage is to be provided the risk can be reduced by installing a rangehood that projects horizontally a minimum 5" (12.7 cm) beyond the bottom of cabinets.

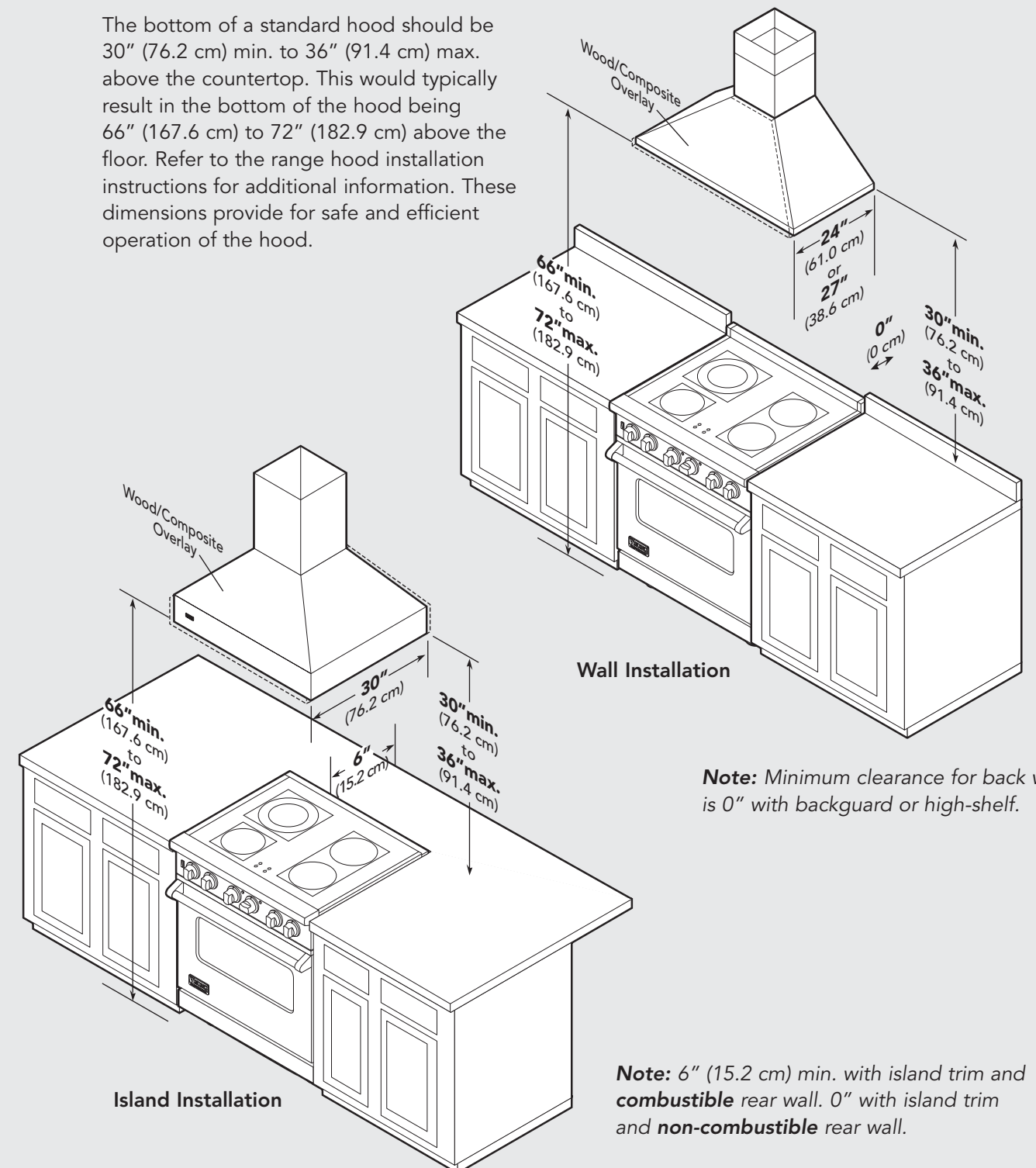
- Wall cabinets above the range must be a minimum of 42" (106.7 cm) above the range cooking surface for the full width of the range. This minimum height requirement does not apply if a range hood is installed over the cooking surface.

Note: Minimum clearance for back wall is 0" with backguard or high-shelf.

Note: If a range hood is installed, wall cabinets above the range have a different minimum clearance height.

Clearance Dimensions (Wood/Composite Overlay)

The bottom of a standard hood should be 30" (76.2 cm) min. to 36" (91.4 cm) max. above the countertop. This would typically result in the bottom of the hood being 66" (167.6 cm) to 72" (182.9 cm) above the floor. Refer to the range hood installation instructions for additional information. These dimensions provide for safe and efficient operation of the hood.



Note: Minimum clearance for back wall is 0" with backward or high-shelf.

Note: 6" (15.2 cm) min. with island trim and **combustible** rear wall. 0" with island trim and **non-combustible** rear wall.

Electrical Requirements

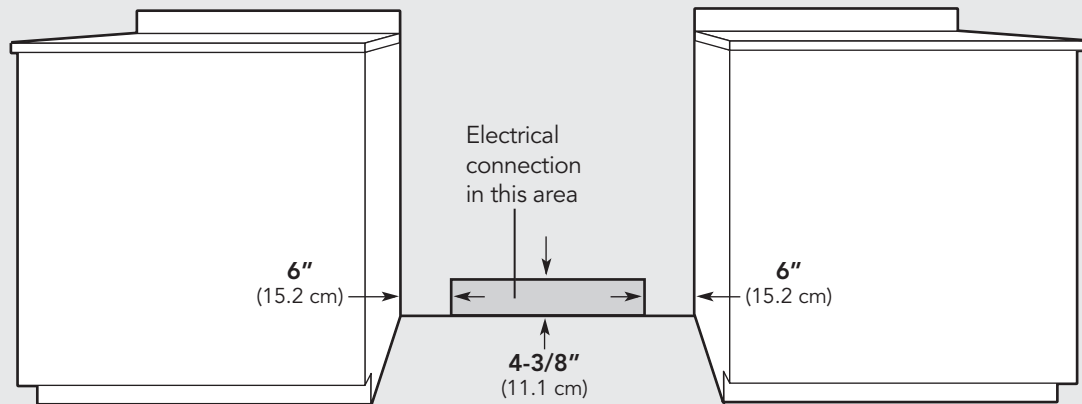
Electrical Requirements
Check your national and local codes regarding this unit. This range requires 3 wire or 4 wire, 240-208 VAC/60 Hz. See “Electrical Connection” section for grounding instructions. Must be fused separately from any other circuit.



⚠ WARNING

Electrical shock hazard.
To avoid the risk of electrical shock, personal injury or death; verify electrical power is turned off at the breaker box until the range is installed and ready to operate, installation by an authorized installer only.

Electric 30” Range



General Information

READ AND FOLLOW ALL WARNING AND CAUTION INFORMATION WHEN INSTALLING THIS APPLIANCE.

- All openings in the wall behind the appliance and in the floor under the appliance must be sealed.
- **DO NOT** obstruct the flow of combustion and ventilation air.



CAUTION

Avoid any damage to oven vents. The vents need to be unobstructed and open to provide proper airflow for optimal oven performance.



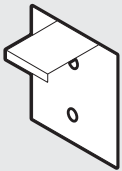
CAUTION

The cooling fan should be operating when the unit is in operation. If you notice the cooling fan is not operating or you observe unusual or excessive noise coming from the cooling fan, contact a Viking Authorized Service Center before continuing operation. Failure to do so can result in damage to the oven or surrounding cabinets.

Moving, Handling, and Unpacking

Remove and discard all packing materials, including cardboard and tape on the outside and inside of the range.

Range – Do not discard the anti-tip metal bracket supplied with the range. This is the anti-tip device and must be installed with the unit. Refer to “Anti-tip Device Installation” section.



Some stainless steel parts may have a plastic protective wrap which must be peeled off. The interior should be washed thoroughly with hot, soapy water to remove film residues and any dust or debris before being used, then rinsed and wiped dry. Solutions stronger than soap and water are rarely needed.

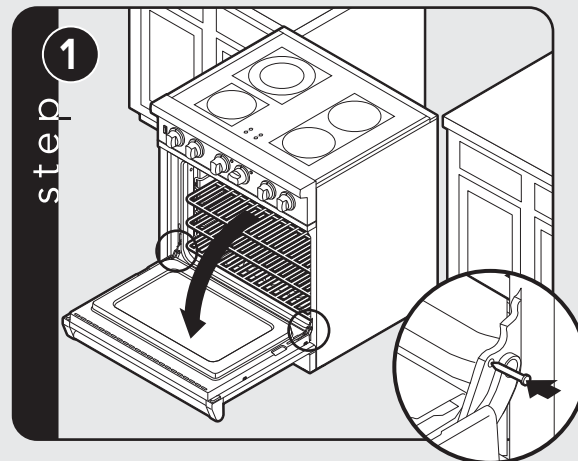
Installation

⚠ CAUTION

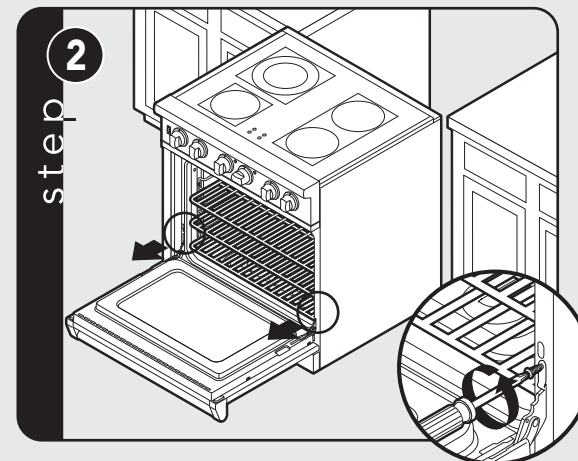
To avoid risk of personal injury or product damages, **DO NOT** use the handle or oven door to lift the oven. Remove door before installation to ensure that it is not used to lift the unit. **DO NOT** lift or carry the door by the handle.

Removing the door must be done by your dealer, or a qualified licensed plumber.

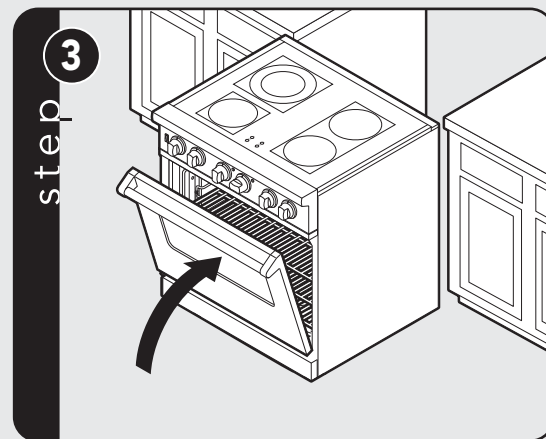
Door Removal



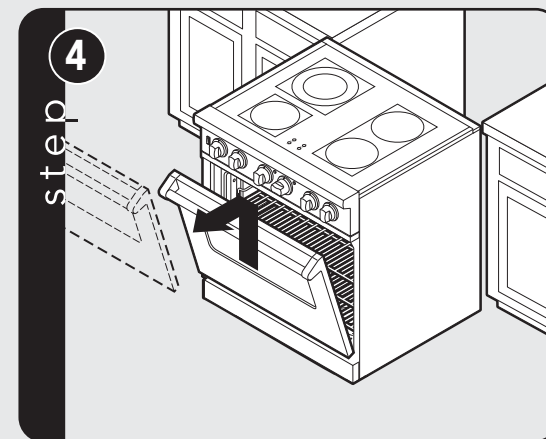
Open door completely. Place pins, supplied with unit, in pin hole. For personal safety, **ONLY** use pins supplied with the unit.



Remove hinge trim screws. Take off hinge trim. Identify right and left hinge for future re-installation.

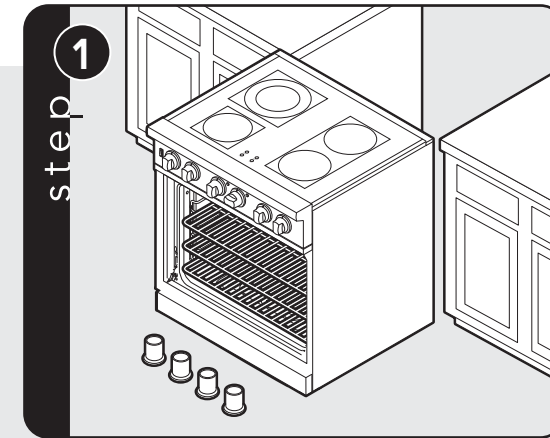


Close until pins stop door.

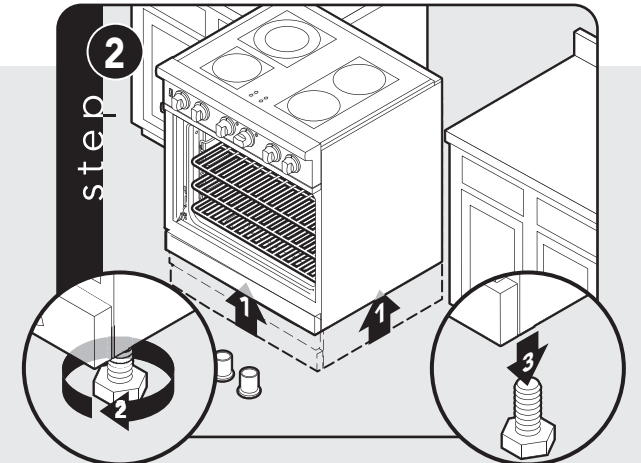


Lift door up and out.

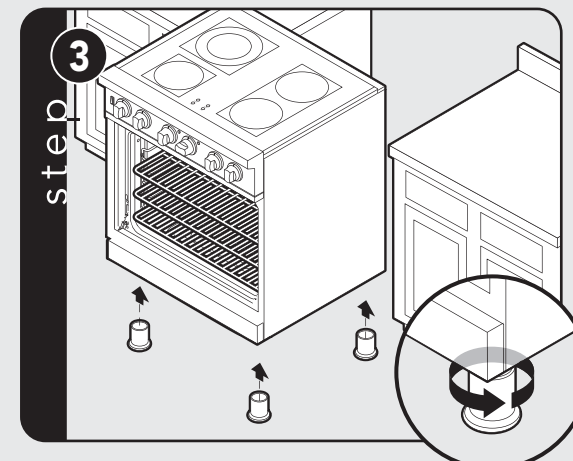
Leg Installation



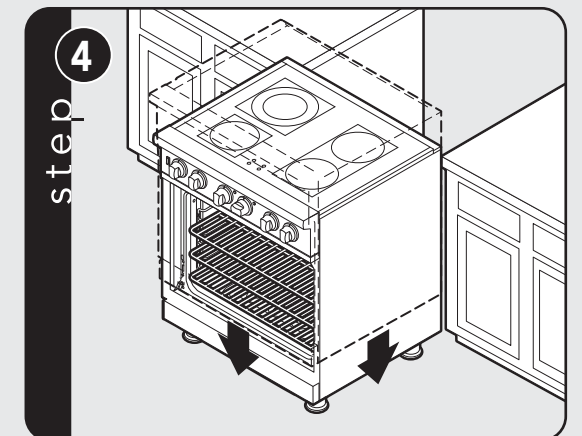
Legs are packed in styrofoam top pack.
Note: Legs should be installed near to where appliance is to be used, as they are not secure for long transit.



Note: It is strongly recommended that a pallet or lift jack be used rather than tilting. Raise unit about a foot. Unscrew temporary legs from couplings.



Screw legs into couplings on all four corners.



Lower range gently to keep any undue strain from legs and internal mounting hardware.

Electrical Connection (3-wire)

Note: If you have a 4-wire connection, see following section for 4-wire connection instructions.

**⚠ WARNING**

Electrical shock hazard.
To avoid risk of electrical shock, personal injury or death; grounding product to the frame of the unit may or may not be permitted through your local codes. If ground to the frame is not permitted then a 4 conductor power cord must be used.

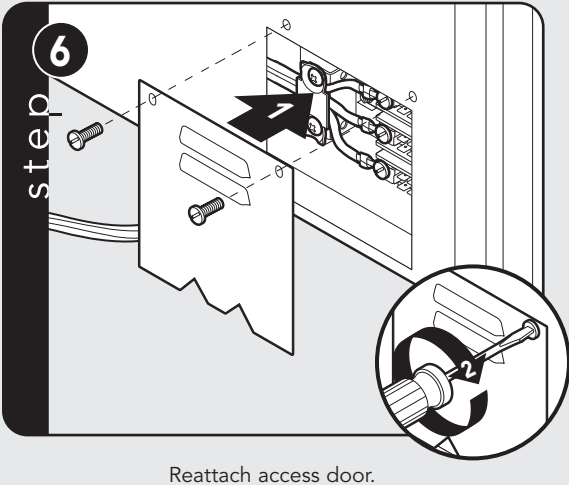
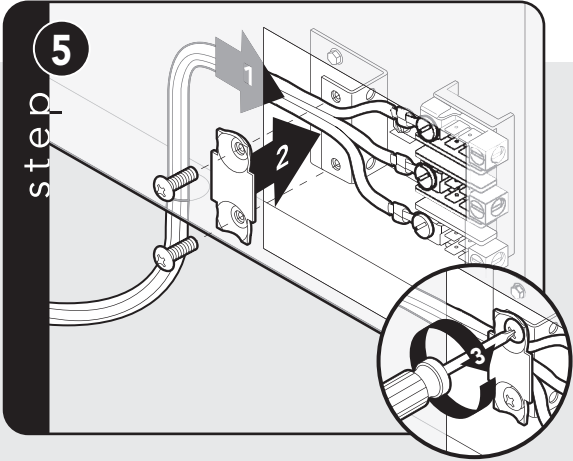
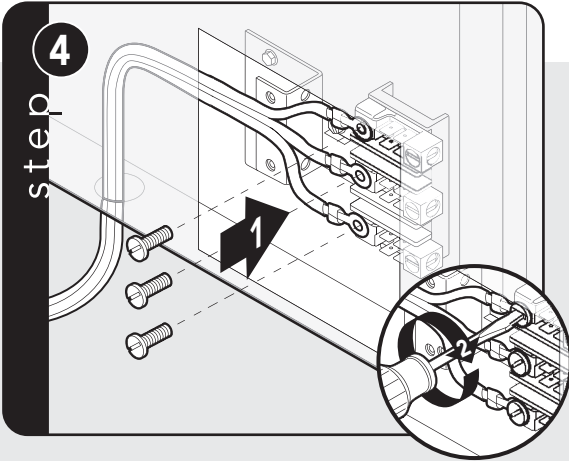
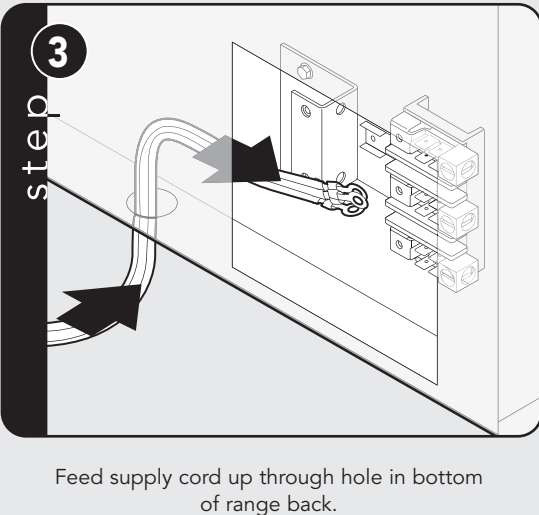
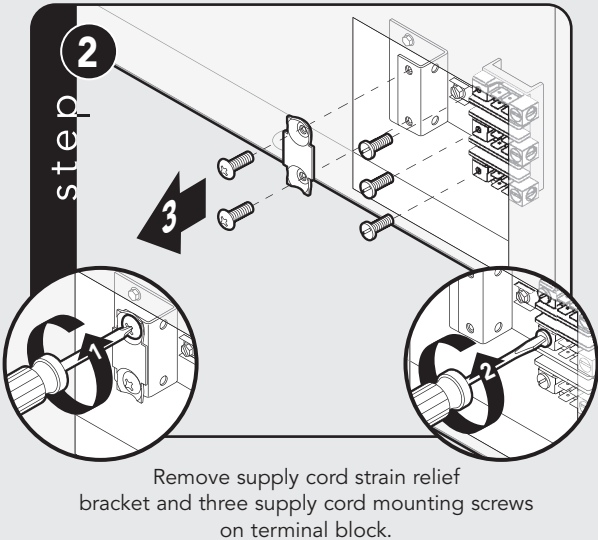
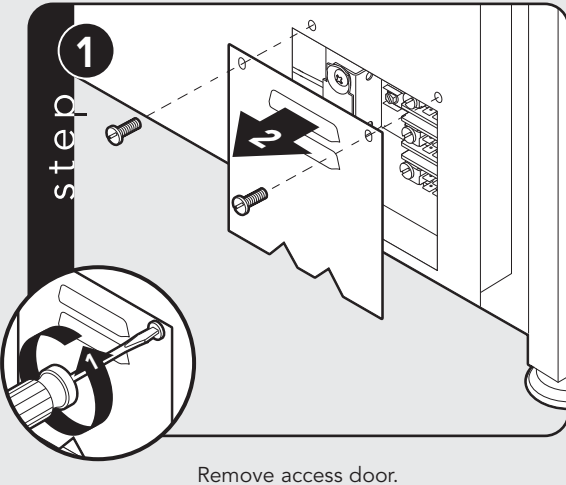
**⚠ WARNING**

Electrical shock hazard.
To avoid risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC). ANSI/NFPA 70-latest edition.

This unit requires a 60 Amp, 240 - 208 VAC/60 Hz service. Check your national and local codes before connecting this unit. This unit can be hard wired or connected by the use of a 3 wire 60 Amp cable, a 60 Amp flush mount wall receptacle (purchased separately) and a matching 90 degree angle plug (purchased separately).

Where local codes do not permit grounding through neutral, use a 4-wire power supply cord. The cord or conduit must be secured to the range with the strain relief bracket.

The electrical connection is made at the terminal block, which is located behind the access door on the back of the range.



Electrical Connection (4-wire)

**⚠ WARNING**

Electrical shock hazard.
To avoid risk of electrical shock, personal injury or death; grounding product to the frame of the unit may or may not be permitted through your local codes. If ground to the frame is not permitted then a 4 conductor power cord must be used.

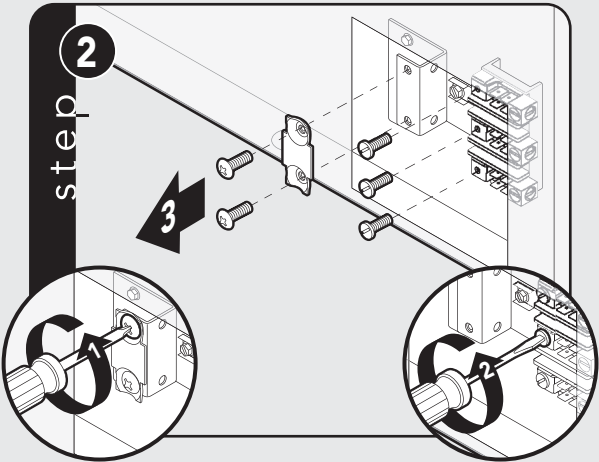
**⚠ WARNING**

Electrical shock hazard.
To avoid risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC). ANSI/NFPA 70-latest edition.

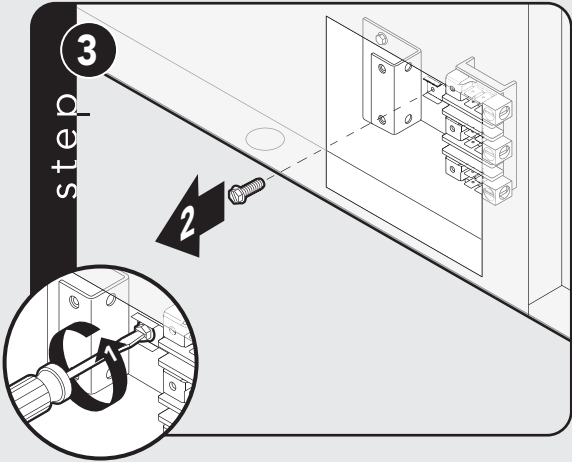
This unit requires a 60 Amp, 240 - 208 VAC/60 Hz service. Check your national and local codes before connecting this unit. This unit can be hard wired or connected by the use of a 3 wire 60 Amp cable, a 60 Amp flush mount wall receptacle (purchased separately) and a matching 90 degree angle plug (purchased separately).

Where local codes do not permit grounding through neutral, use a 4-wire power supply cord. The cord or conduit must be secured to the range with the strain relief bracket.

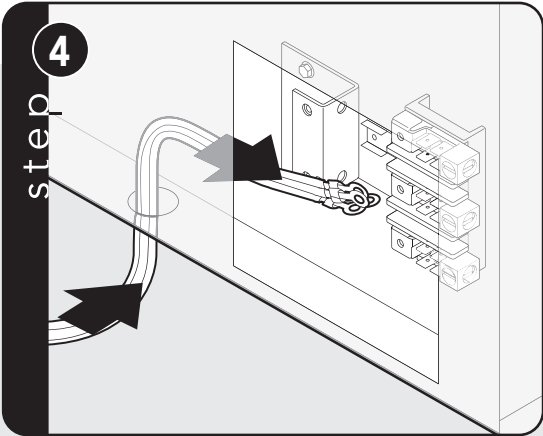
The electrical connection is made at the terminal block, which is located behind the access door on the back of the range.

**step 2**

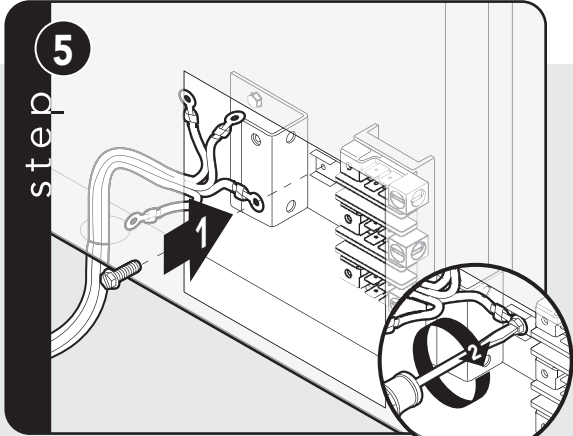
Remove supply cord strain relief bracket and three supply cord mounting screws on the terminal block.

**step 3**

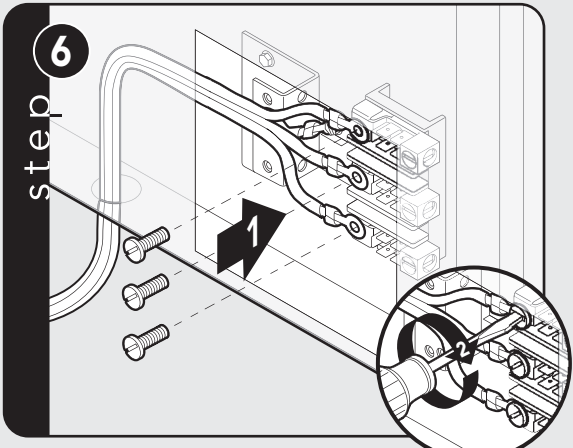
Remove grounding screw. Cut-off and discard ground strap.

**step 4**

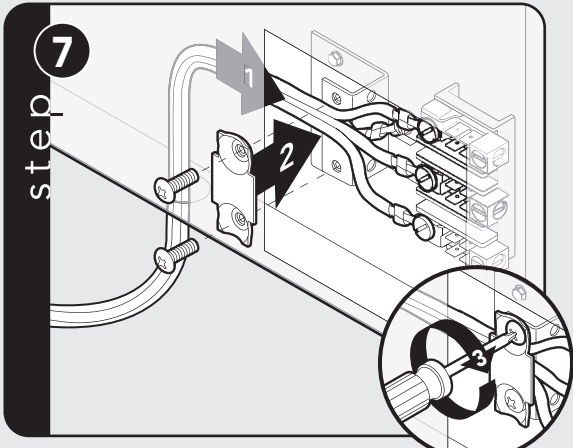
Feed supply cord up through hole in bottom of range back.

**step 5**

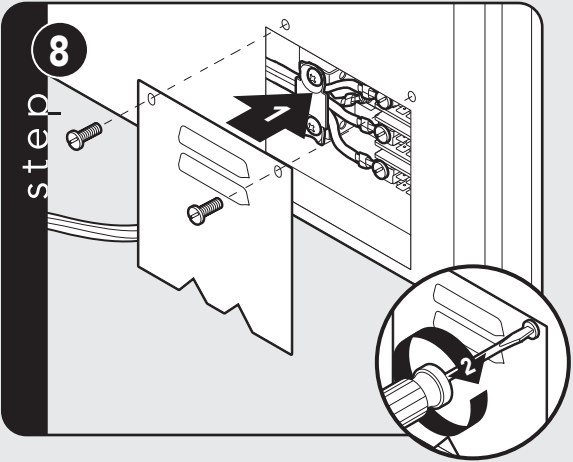
Attach ground wire (green) with ground screw that was removed.

**step 6**

Attach line #1 (black) and line #2 (red) leads to outside terminal. Attach neutral wire (white) to center terminal on terminal block.

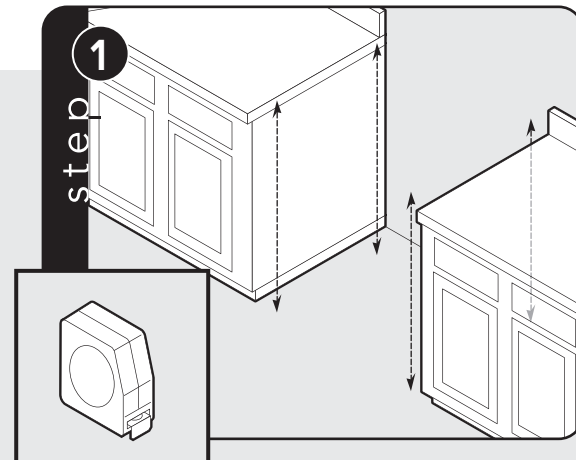
**step 7**

Push supply cord toward terminal block to relieve strain, reattach supply cord strain relief bracket over supply cord.

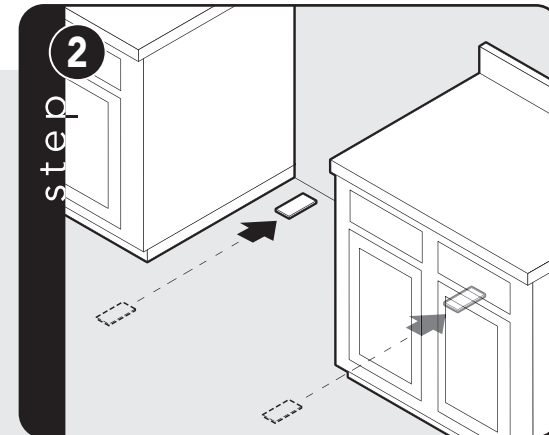
**step 8**

Reattach access door.

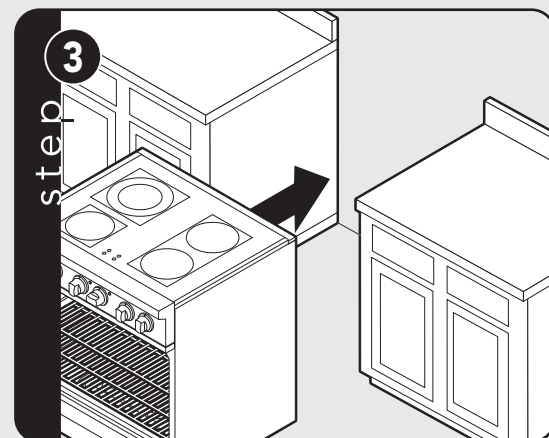
Leveling/Adjustments/Alignment



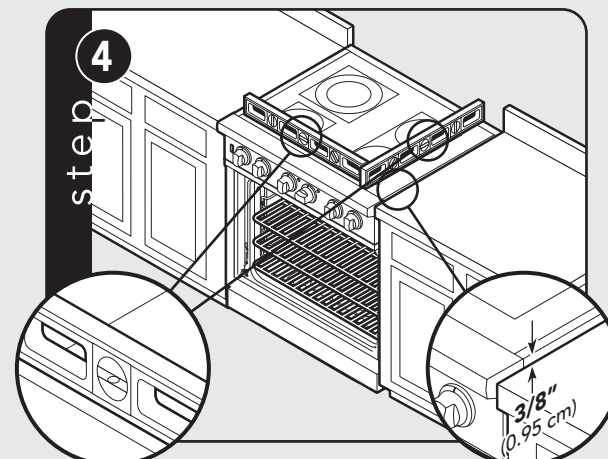
Measure the four corners in cutout area to verify if flooring is level.



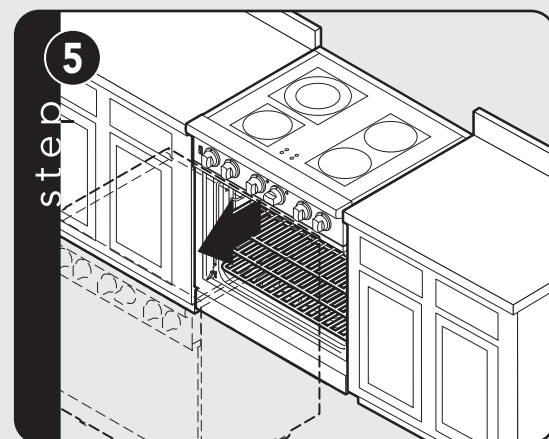
For uneven or sloped floors, level unit with metal shims only, as the adjustment required may exceed the thread available in the leg.



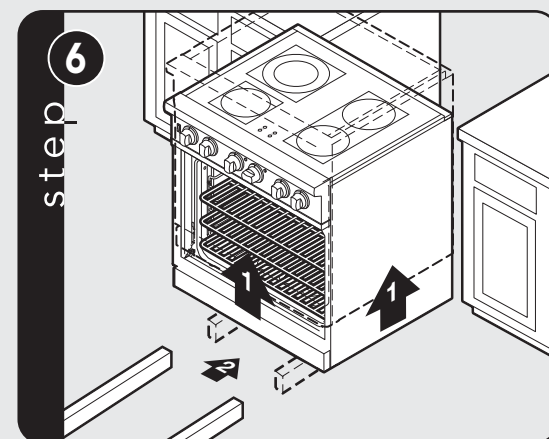
Move unit into opening.



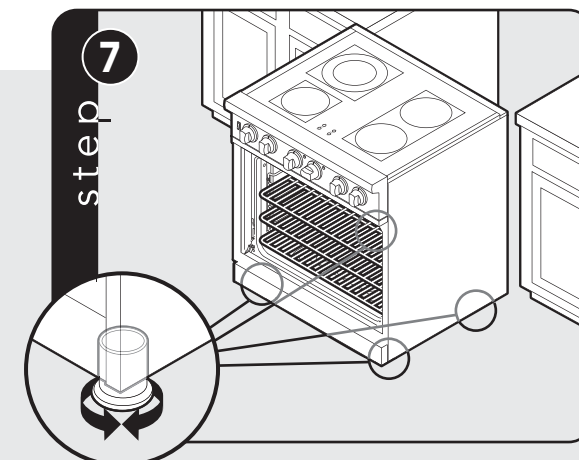
Check that unit is level side to side and front to back. Side trim of the high corner must be 3/8" (0.95 cm) above countertop.



If leveling is required, move unit out of opening.



Lift unit and prop on wood blocks.



Set the high corner of range so that the top of side trim is 3/8" (0.95 cm) above countertop. Level range to high corner.

Anti-tip Device Installation

⚠ WARNING

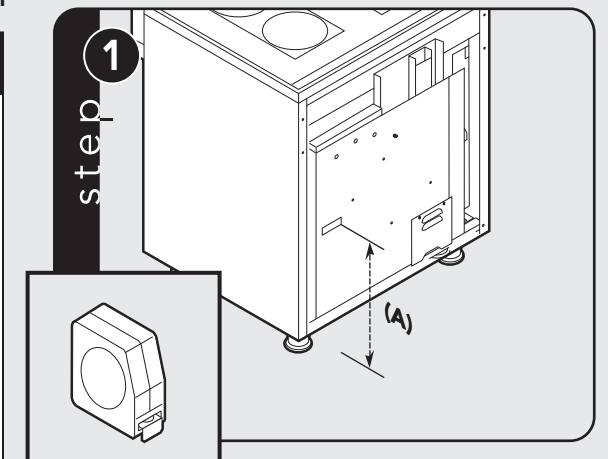


Tipping hazard.

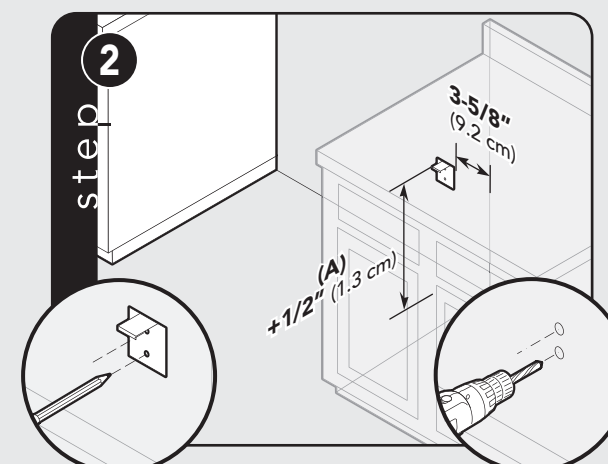
To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure the bracket has been installed properly, look behind the range with a flashlight to verify proper installation engaged in the rear top left corner of the range.



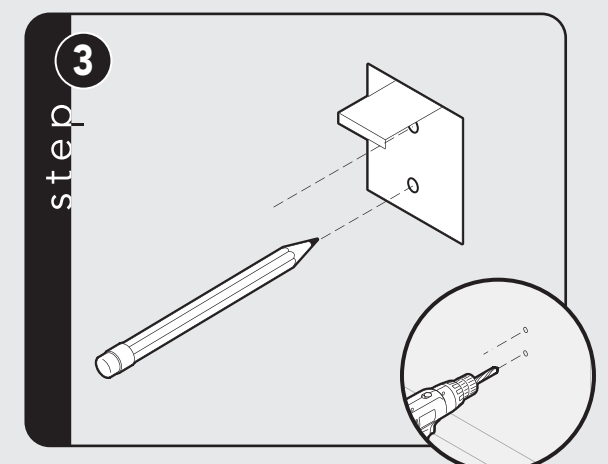
- THIS RANGE CAN TIP.
- INJURIES TO PERSONS CAN RESULT.
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE.
- SEE INSTALLATION INSTRUCTIONS.



Measure from floor to bottom of the anti-tip opening located on the back of range. This will be measurement (A).

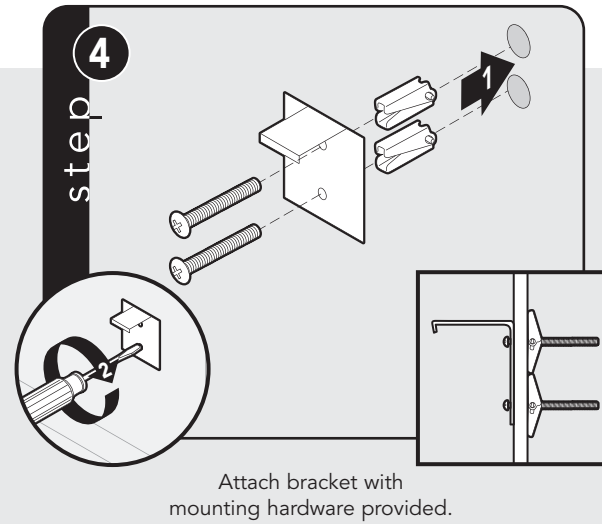


Locate anti-tip bracket on rear wall with the top left corner at measurement (A) plus 1/2" (1.3 cm) from the floor and 3-5/8" (9.2 cm) from where the right side of range (facing range) is to be located.



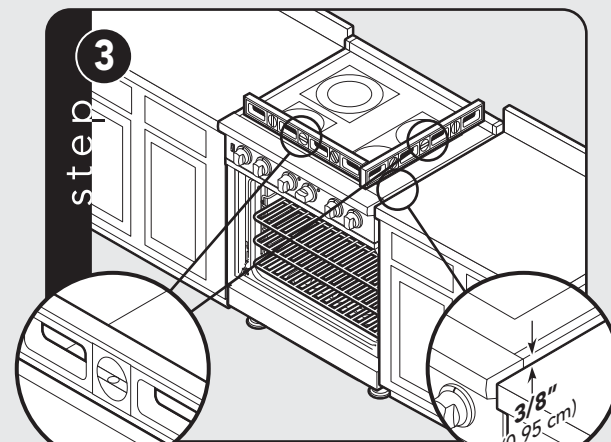
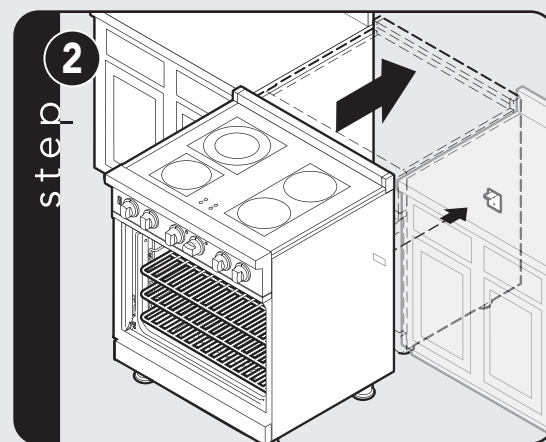
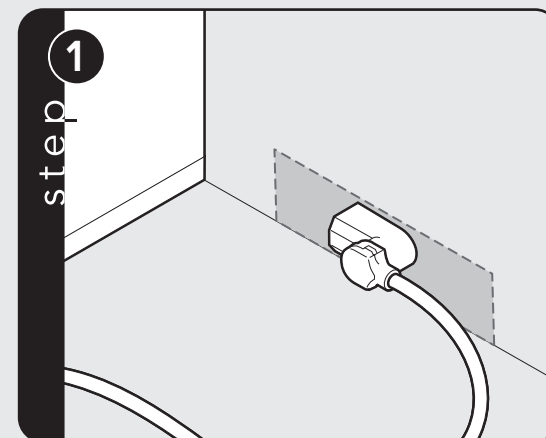
Mark and drill holes where bracket will be located.

Anti-tip Device Installation (cont.)

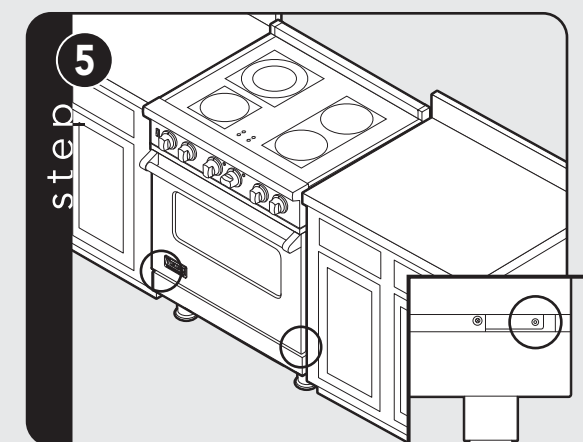
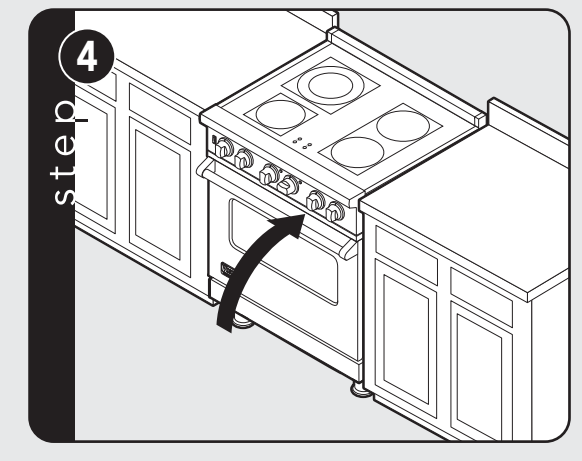
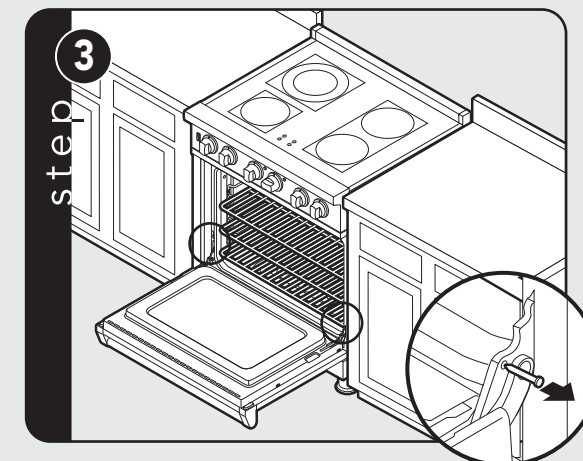
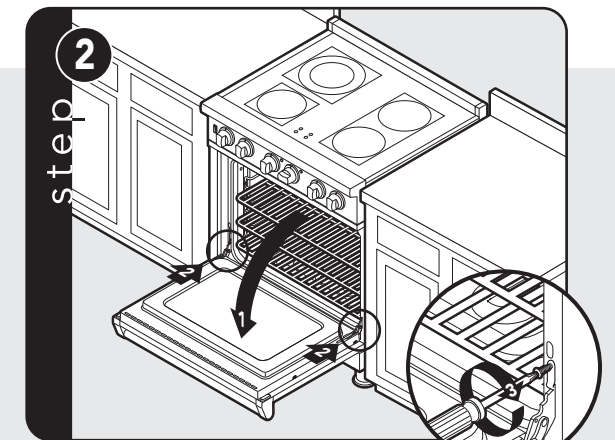
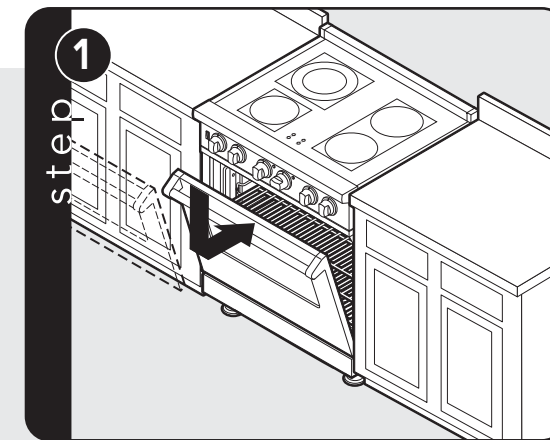


Final Installation

Note: Refer to range electrical requirements section for proper installation information.



Door Replacement and Adjustment



Final Preparation

- All stainless steel body parts should be wiped with hot, soapy water and with a liquid cleaner designed for this material. If buildup occurs, **DO NOT** use steel wool, abrasive cloths, cleansers, or powders! If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wool or nylon scraper. **DO NOT** use a metal knife, spatula, or any other material tool to scrape stainless steel! Scratches are almost impossible to remove.

Performance Checklist

A qualified installer should carry out the following checks:

- ☐ Check top surface elements—glow red when turned on.
- ☐ Check hot surface indicator lights—glow red when corresponding element is on.
- ☐ Check oven bake function—bake element on full power, center and outside broil elements at partial power.
- ☐ Convection bake function—bake and broil elements the same with the convection fan on.
- ☐ Check TruConvec™ function—TruConvec element (behind convection fan cover) on and convection fan on.
- ☐ Check HI broil function—both broil elements at full power.
- ☐ Check LOW broil function—inner broil element only.
- ☐ Check convection broil function—both broil elements at full power with convection fan on.

- ☐ Check self-clean function—door will lock in approximately 30 seconds, the center and outside broil elements will turn on and the bake element will turn on at partial power. Check broil elements through window to make sure they are on, then abort self-clean cycle to unlock door.

 **NOTICE**

When conducting performance test, **DO NOT** run self-clean cycle for more than 10 minutes with oven racks inside oven. This could cause them to discolor due to the high temperature required for self-cleaning.

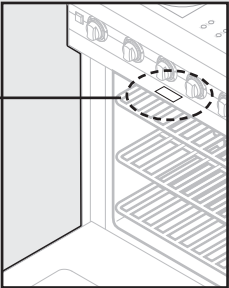
Service & Registration

Only authorized replacement parts may be used in performing service on the appliance. All servicing should be referred to a qualified technician.

Contact Viking Range Corporation, 1-888-VIKING1 (845-4641), for the nearest service parts distributor in your area or write to:

VIKING RANGE CORPORATION
PREFERRED SERVICE
1803 Hwy 82W
Greenwood, Mississippi 38930 USA

Range – The serial number and model number for your appliance can be found by opening the door and looking under the control panel.



Record the following information indicated below. You will need it if service is ever required.

Model number _____

Serial number _____

Date of purchase _____

Date installed _____

Dealer's name _____

Address _____

These installation instructions should remain with the unit for future reference.

Surface Operation Controls

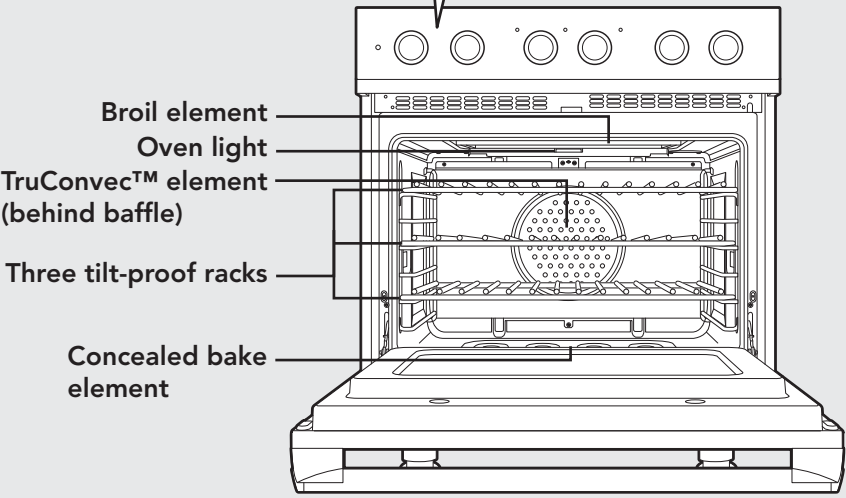
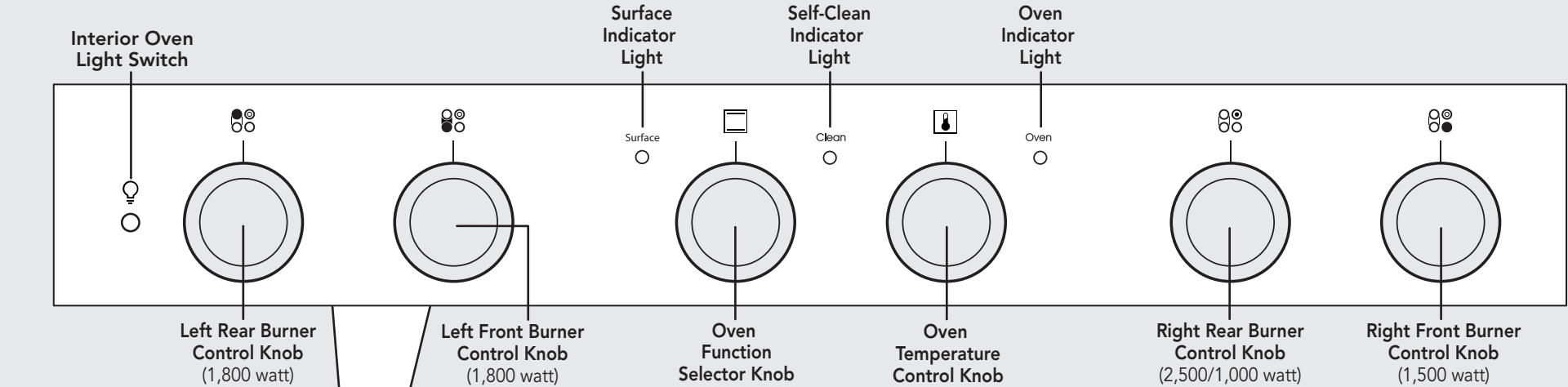
Single Front or Rear Element
Push in and turn the control knob counterclockwise to the desired setting. The element will cycle on and off to maintain the desired heat setting. When finished, turn all controls to “OFF.”

Front and Bridge Element
Push in and turn the right rear control knob clockwise to the desired setting. The rear element and the bridge element will cycle on and off to maintain the desired heat setting. When finished, turn all controls “OFF.”

Hot Surface Indicator Lights
The range has four hot surface indicator lights. They are located in the front center of the glass rangetop. The hot surface indicator light will glow red when the corresponding element is heated. The light will remain on after turning off the control knob until the corresponding element has cooled to a safe temperature.

Oven Functions

Preheat
For best results, it is extremely important that you preheat your oven to the desired cooking temperature before placing food items in the oven to begin cooking. In many cooking modes, partial power from the broiler is used to bring the oven to the preheat temperature. Therefore, placing food items in the oven during the preheat mode is not recommended. The Viking Rapid Ready™ Preheat System is engineered so that the oven is brought to the desired set temperature in a manner which will provide the optimum cooking environment based on the selected cooking mode in the shortest possible time.



Surface Heat Settings*

Heat Setting	Use
Simmer	Melting small quantities Steaming rice Simmering sauces
Low (setting 2)	Melting large quantities
Med Low (settings 3-4)	Low-temperature frying (eggs, etc.) Simmering large quantities Heating milk, cream sauces, gravies, and puddings
Med (setting 5)	Sautéing and browning, braising, and pan-frying Maintaining slow boil on large quantities
Med High (settings 7-8)	High-temperature frying Pan broiling Maintaining fast boil on large quantities
High	Boiling water quickly Deep-fat frying in large cookware

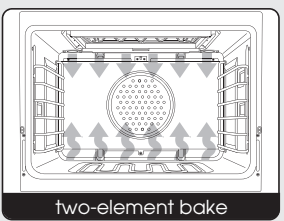
***Note:** The above information is given as a guide only. You may need to vary the heat settings to suit your personal requirements.

Oven Functions

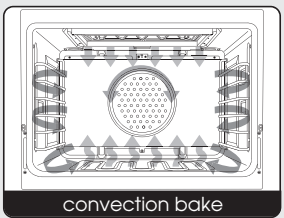
- **BAKE (Two-Element Bake)**
Use this setting for baking, roasting, and casseroles.
- **CONV BAKE (Convection Bake)**
Use this setting to bake and roast foods at the same time with minimal taste transfer.
- **TRU CONV (TruConvect™)**
Use this bake setting for multi-rack baking for breads, cakes, cookies (up to 6 racks of cookies at once).
- **CONV ROAST (Convection Roast)**
Use this setting for roasting whole turkeys, whole chickens, hams, etc.
- **CONV BROIL (Convection Broil)**
Use this setting to broil thick cuts of meat.
- **HI BROIL**
Use this setting for broiling dark meats at 1" thickness or less where rare or medium doneness is desired.
- **MED BROIL**
Use this setting for broiling white meats such as chicken or meats greater than 1" thick that would be over-browned in high broil.
- **LOW BROIL**
Use this setting for delicate broiling such as meringue.
- **SELF CLEAN**
Use this function to clean oven.
- **Convection Dehydration (TRU CONV)**
Use this function to dehydrate fruits and vegetables.
- **Convection Defrost (TRU CONV)**
Use this function to defrost foods.

Oven Settings

BAKE (Two-Element Bake)
Full power heat is radiated from the bake element in the bottom of the oven cavity and supplemental heat is radiated from the broil element. This function is recommended for single rack baking. Many cookbooks contain recipes to be cooked in the conventional manner. Conventional baking/roasting is particularly suitable for dishes that require a high temperature. Use this setting for baking, roasting, and casseroles.

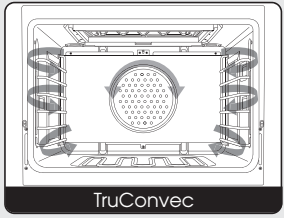


CONV BAKE (Convection Bake)
The bottom element operates at full power, and the top broil element operates at supplemental power. The heated air is circulated by the motorized fan in the rear of the oven providing a more even heat distribution. This even circulation of air equalizes the temperature throughout the oven cavity and eliminates the hot and cold spots found in conventional ovens. A major benefit of convection baking is the ability to prepare food in quantity using multiple racks—a feature not possible in a standard oven.



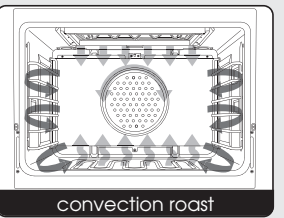
When roasting using this setting, cool air is quickly replaced, searing meats on the outside and retaining more juices and natural flavor on the inside with less shrinkage. With this heating method, foods can be baked and roasted at the same time with minimal taste transfer, even when different dishes are involved, such as cakes, fish or meat. The hot air system is especially economical when thawing frozen food. Use this setting for baking and roasting.

TRU CONV (TruConvect™)
The rear element only operates at full power. There is no direct heat from the bottom or top elements. The motorized fan in the rear of the oven circulates air in the oven cavity for even heating. Use this setting for foods that require gentle cooking such as pastries, souffles, yeast

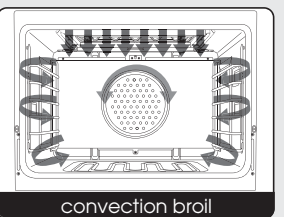


breads, quick breads, and cakes. Breads, cookies, and other baked goods come out evenly textured with golden crusts. No special bakeware is required. Use this function for single rack baking, multiple rack baking, roasting, and preparation of complete meals. This setting is also recommended when baking large quantities of baked goods at one time.

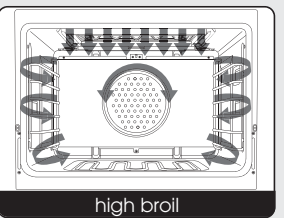
CONV ROAST (Convection Roast)
The convection element runs in conjunction with the inner and outer broil elements. The reversible convection fan runs at a higher speed in each direction. This transfer of heat (mainly from the convection element) seals moisture inside of large roasts. A time savings is gained over existing, single fan convection roast modes. Use this setting for whole turkeys, whole chickens, hams, etc.



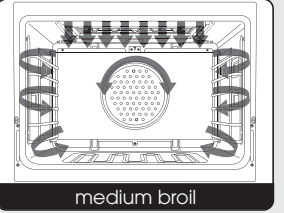
CONV BROIL (Convection Broil)
The top element operates at full power. This function is exactly the same as regular broiling with the additional benefit of air circulation by the motorized fan in the rear of the oven. Smoke is reduced since the airflow also reduces peak temperatures on the food. Use this setting for broiling thick cuts of meats.



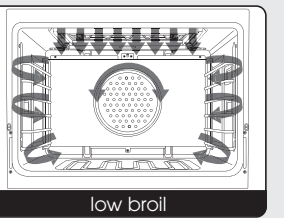
HI BROIL
Heat radiates from both broil elements, located in the top of the oven cavity, at full power. The distance between the foods and the broil elements determines broiling speed. For fast broiling, food may be as close as 2 inches (5 cm) to the broil element or on the top rack. Fast broiling is best for meats where rare to medium doneness is desired. Use this setting for broiling small and average cuts of meat.



MED BROIL
Inner and outer broil elements pulse on and off to produce less heat for slow broiling. Allow about 4 inches (10 cm) between the top surface of the food and the broil element. Slow broiling is best for chicken and ham in order to broil food without over-browning it. Use this setting for broiling small and average cuts of meat.



LOW BROIL
This mode uses only a fraction of the available power to the inner broil element for delicate top-browning. The inner broil element is on for only part of the time. Use this setting to gently brown meringue on racks 3 or 4 in 3-4 minutes.



Convection Dehydration
This oven is designed not only to cook, but also to dehydrate fruits and vegetables.
1. Prepare the food as recommended.
2. Arrange the food on drying racks (not included with the oven; contact a local store handling specialty cooking utensils).
3. Set the appropriate low temperature and turn the selector to “TRU CONV”.

Self-Clean Cycle
This range features a self-cleaning cycle. During this cycle, the oven reaches elevated temperatures in order to burn off soil and deposits. A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle. See *Use and Care Manual* for self-clean cycle instructions.

Warnings

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

ALWAYS contact the manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels

**DANGER**

Hazards or unsafe practices which WILL result in severe personal injury or death

**WARNING**

Hazards or unsafe practices which COULD result in death, severe personal injury or property damage

**CAUTION**

Hazards or unsafe practices which COULD result in minor personal injury.
All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. DO NOT attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer.

**CAUTION**

To prevent possible damage to cabinets and cabinet finishes, use only materials and finishes that will not discolor or delaminate and will withstand temperatures up to 194° F (90° C). Heat and moisture resistant adhesive must be used if the product is to be installed in laminated cabinetry. Check with your builder or cabinet supplier to make sure that the materials meet these requirements.

Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors by opening the windows and/or door in the room where the appliance is located during the self-clean cycle.

Important notice regarding pet birds:

NEVER keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

About Your Appliance

- Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. When the oven is in use, the vent and surrounding area become hot enough to cause burns. After oven is turned off, DO NOT touch the oven vent or surrounding areas until they have had sufficient time to cool.
- Other potentially hot surfaces include range top, areas facing the range top, oven vent, surfaces near the vent opening, oven door, areas around the oven door and oven window.
- The misuse of oven doors (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.

Warnings (cont.)

Heating Elements and Glass Ceramic Cooking Surfaces

- Surface areas on or adjacent to the unit may be hot enough to cause burns.
- NEVER touch oven heating elements, areas near elements, or interior surfaces of oven.
- Heating elements may be hot even though they are dark in color. Areas near elements and interior surfaces of an oven may become hot enough to cause burns.
- During and after use, DO NOT touch or let clothing or other flammable material contact surface of unit or areas near unit, heating elements, or interior surfaces of oven until they have had sufficient time to cool.
- DO NOT COOK ON BROKEN COOKING SURFACE – If cooking surface should break, cleaning solutions and spills may penetrate the broken cooking surface and create a risk of electric shock. Contact a qualified technician immediately.

**CAUTION**

**DO NOT** touch the exterior portions of the oven after self-cleaning cycle has begun, since some parts become extremely hot to the touch!

During the first few times the self-cleaning feature is used, there may be some odor and smoking from the “curing” of the binder in the high-density insulation used in the oven. When the insulation is thoroughly cured, this odor will disappear. During subsequent self-cleaning cycles, you may sense an odor characteristic of high temperatures.

KEEP THE KITCHEN WELL-VENTED DURING THE SELF-CLEAN CYCLE.

**WARNING**

This range features a self-cleaning cycle. During this cycle, the oven reaches elevated temperatures in order to burn off soil and deposits. A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle.

Note: DO NOT use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can damage the porcelain finishes. DO NOT line the oven with aluminum foil or other materials. These items can melt or burn during a self-clean cycle, causing permanent damage to the oven.

**CAUTION**

**BURN HAZARD**
When self-cleaning, surfaces may get hotter than usual. Therefore, children should be kept away.

**CAUTION**

You must carefully check the food during the dehydration process to ensure that it does not catch fire.

**CAUTION**

DO NOT store items of interest to children over the unit. Children climbing to reach items could be seriously injured.

**WARNING**

**TIPPING HAZARD**
To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure the bracket has been installed properly, look behind the range with a flashlight to verify proper installation engaged in the rear top left corner of the range.

- THIS RANGE CAN TIP
- INJURIES TO PERSONS CAN RESULT
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

**WARNING**

To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion. **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

**CAUTION**

DO NOT heat empty cookware or let cookware boil dry. The cookware can absorb an excessive amount of heat very quickly, resulting in possible damage to the cookware and ceramic glass.

Warnings (cont.)

**WARNING**

**BURN HAZARD**
The oven door, especially the glass, can get hot. **Danger of burning: DO NOT touch the glass!**

**WARNING**

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, **DO NOT** use the range top or oven as a storage area for food or cooking utensils.

**WARNING**

**ELECTRICAL SHOCK HAZARD**
Disconnect the electric power at the main fuse or circuit breaker before replacing bulb.

**WARNING**

**ELECTRICAL SHOCK HAZARD**
DO NOT touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

**CAUTION**

To avoid sickness and food waste, **DO NOT** allow defrosted food to remain in the oven for more than two hours.

**NOTICE**

DO NOT turn the Temperature Control on during defrosting. Turning the convection fan on will accelerate the natural defrosting of the food without the heat.

**WARNING**

**BURN OR ELECTRICAL SHOCK HAZARD**
Make sure all controls are OFF and oven is COOL before cleaning. Failure to do so can result in burns or electrical shock.

**WARNING**

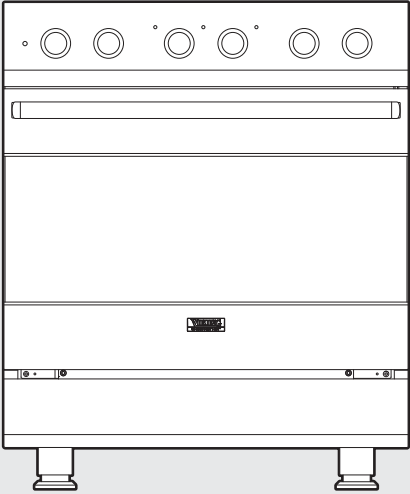
DO NOT use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can damage the porcelain finishes.

**NOTICE**

Avoid any damage to oven vents. The vents need to be unobstructed and open to provide proper airflow for optimal oven performance.

**NOTICE**

The Cooling Fan should be operating when the unit is in operation. If you notice the cooling fan is not operating or you observe unusual or excessive noise coming from the cooling fan, contact a Viking Authorized Service Center before continuing operation. Failure to do so can result in damage to the oven or surrounding cabinets.



Designer Freestanding
30"W. Electric Range